

Cabernet Sauvignon 2011

Maipo Valley

A deep ruby plum color with opulent aromas of red and black fruits, spices, tobacco and sweet toasty notes deriving from the oak. Soft and creamy fruit on the palate, with good volume and medium body. This is a well balanced wine with soft and mature tannins, a nice acidity and a lingering finish.

The complex structure of soils and diversity of microclimates of the Maipo Valley, enable us to produce a high quality Cabernet Sauvignon with good concentration, great character, mature tannins and fabulous structure.

Soils and Viticulture:

The vineyards were planted around 1995 and are established on alluvial soils. The texture is sandy loam with a profile of gravel and stones that ensure excellent conditions in terms of drainage. Natural fertility is low and yields are properly controlled to 8 ton/ha, which gives good concentration to the fruit.

Winemaking:

The grapes were handpicked according to their ripeness during the 3rd and 4th week of April. The grapes were carefully selected prior to crushing. Cold maceration at 8°C took place for 4 days in stainless steel tanks. Fermentation was conducted at 28°C with soft pumping overs. When maceration was completed (26 days), we pressed the juice. Malolactic fermentation occurred naturally in barrels (60%) and in stainless steel tanks (40%). The wine was then aged for additional 12 months in the barrels and tanks. The wine was bottled without filtering in order to preserve all its aromas, and was allowed to aged for additional 3 months in bottle prior to its release.

Winemakers: Alvaro Espinoza and Juan Carlos Faúndez.

Analysis :

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| Grape varieties: | Cabernet Sauvignon 85%, Syrah 10%, Cabernet Franc 3%, Petit Syrah 2% |
| Alcohol: | 14 % vol |
| Total acidity: | 5.3 g/l tartaric acid |
| Volatile acidity: | 0.68 g/l acetic acid |
| pH: | 3.6 |
| Residual sugar: | 2.8 |

